

Retail Food Establishment Inspection Report

Floyd County Health Department Telephone:812-948-4726

X660

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24. Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

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Owner's A	ddress							Follow-up # Z	Summer of		dags
									Summar	of Violatio	ons:
Person in C	Charge						-	3. Complaint		NC <u></u>) _P X)
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Responsibl	e Person's	E-mail						5. Temporary	Menu Ty	pe (See bac	k of page)
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Ceruneu r	ood Mana	ger						7. Other (list)	12	3 <u>X</u>	_45
Most	obles	بميم	ire 1/	10/20					·	_	· <u>.</u>
• CRITICAL	L ITEMS AI	RE IDEN	TIFIED IN 1	HE CHECKL	IST AND NA	ARRATIV	E COLUMNS	MARKED "C"			
• VIOLATIO	ON(S) REPE	EATED F	ROM PREV	OUS INSPEC	TIONS ARE	E DENOTE	ED IN THE "S	SUMMARY OF VIOLATIONS"	AND IN THE	NARRATIVI	E BELOW AS "R"
Section#	C/NC	R				N	arrative			To Be C	orrected By
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MENU TYPE

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,	1.	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
	2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
	3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
	4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
	5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.

Jec 22, 2019 -	Dec 22, 2019 - Dec 28, 2019 (UMPLETED BY	12/20/19 \$		Φ.	oomtown Kitc	Boomtown Kitchen @ Default
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D Matt Powell	(MR) 12/22 / M					
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F Leigha Campbell	AC 13/30/0	the state of the s				
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H Cassie Overbey	CD 12/22/10		-			
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